

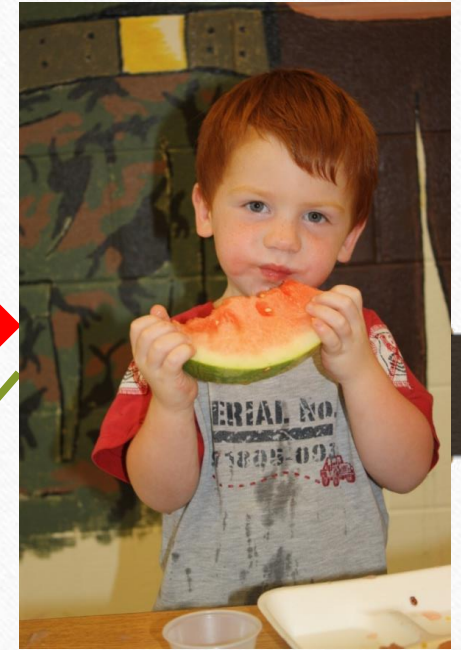
Getting “Local” Foods into Public School Cafeterias

Heather Barnes, Marketing Specialist, NCDA&CS

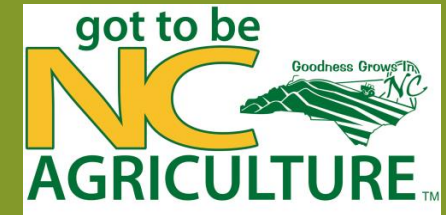
Gary Gay, Director, Food Distribution, NCDA&CS



From Farm to School



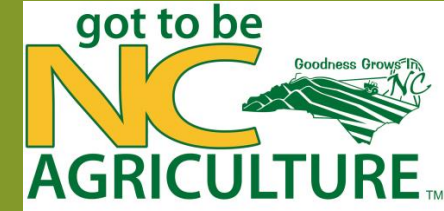
NCDA&CS Program



- Began in 1997
- Schools identified Need
- Farmers diversifying



Crops Available



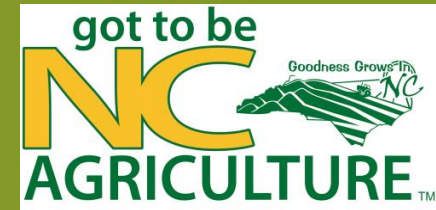
- Blueberries
- Strawberries
- Romaine Lettuce
- Broccoli crowns
- Sprite Melons
- Watermelons
- Cantaloupes
- Grape Tomatoes
- Slicing Tomatoes



Honey Pilot in May

- Asian pear
- Peaches
- Apples
- Apple Slices (bagged)
- Kale
- Collards
- Cabbage
- Sweet potatoes
- Sweet potato puree

Advisory Committee

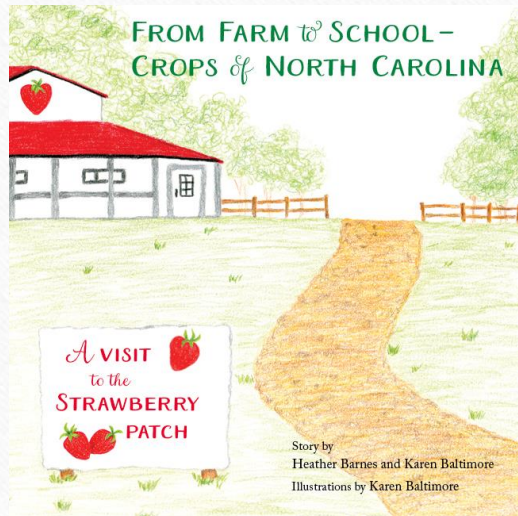
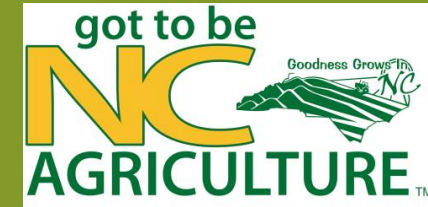


- School Nutrition Directors

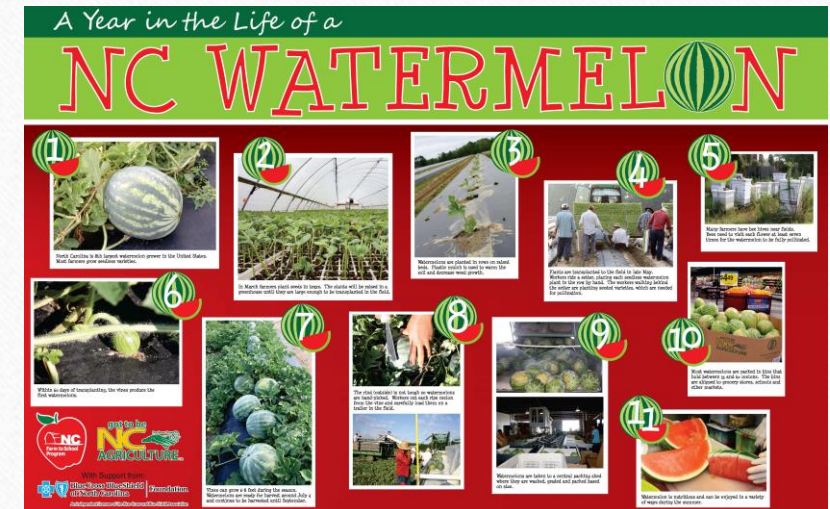
- Chowan
- Franklin
- Union
- Sampson
- Yadkin
- Haywood
- Randolph
- Montgomery



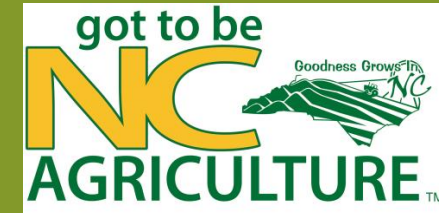
Partnerships and Grants



- Blue Cross Blue Shield Foundation of NC
- USDA Farm to School grants (2 received)
- USDA Specialty Crop Grant
- NC Grange
- NC Ag in the Classroom



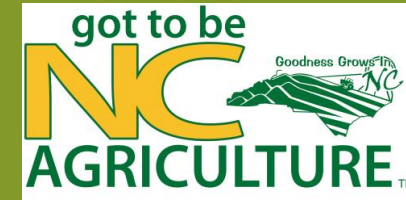
Program Impacts



- Only state with this model
- 704,986 students served
- 79 school districts
- 1,666,693 pounds of produce
- \$1,360,642.55 of produce from NC farmers sold to NC schools.



Procurement



- What is “local”?
- Who do schools purchase produce from?
- Requirements to sell to schools set by NCDPI
- USDA oversees National School Lunch Program



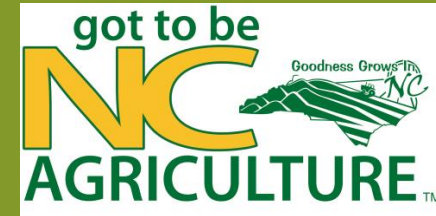
Bid Requirements



- Fair and Open competition
- Quarterly
- GAP audit and HACCP/HARPC audit
- Point of Origin Inspection

Geography can't be a requirement

What the Legislation Says



Section 2403 of the 2008 Farm Bill says:

“The Secretary shall allow institutions receiving funds under this Act ... to use a geographic preference for the procurement of unprocessed agricultural products, both locally grown and locally raised.”



Questions?